



Wine with Soul



2002 CASA FRESCHI LA SIGNORA

VARIETIES : 52% nebbiolo, 34% cabernet sauvignon, 9% shiraz, 5% malbec.

ALCOHOL : 14.0%

AVE. VINE AGE : 16 years

AVE. YIELD : 1.4 tonnes/acre (22hl/ha)

QTY PRODUCED : 10,000 bottles

VINEYARD : 100% single vineyard (4.5 Ha) located 4 km north of Lake Alexandrina, Langhorne Creek, South Australia.

TERROIR : Cool, temperate, semi-arid micro-climate with high wind exposure. Low to moderately fertile calcareous red-brown clay/sand/gravel soil mix. Grown in harmony with nature. Hand pruned, manicured and harvested.

VINTAGE CHARACTERISTICS : Dry winter followed by a dry, cool and windy spring resulted in poor flowering and very low natural yields. Summer never came, resulting in a long, cool, dry, ripening period, falling approx 2 weeks later than average. [beginning with shiraz 23 march, and finishing with nebbiolo 23 april]

WINEMAKING : Non-intervention, natural fermentations, hand plunging, gravity racking.

REFINEMENT : 18 months in fine grain French oak barriques (39% new). Unfined / unfiltered.

WINEMAKERS COMMENTS : Using nebbiolo as the prime ingredient, La Signora is an unadulterated expression of our site. It is rich, uniquely complex and structured, whilst maintaining elegance, finesse and approachability. Designed to be enjoyed with good food, it will become increasingly alluring over ten to twelve years of careful cellaring.

REVIEWS

Peter Bourne Gourmet AGT Wine Mar 06 "Wines to Cellar/Freschi was seduced by the elusive charms of nebbiolo, blending it (with cabernet/shiraz/malbec) to create this unique wine"

Decanter World Wine Awards 05 "good colour, nice weight, complex rose petal, pot pourri fruit, structured tannin/Bronze medal"

Max Allen, Australian Gourmet Traveller Aug 05 "a fascinating, multifaceted, unique wine"

Campbell Mattinson, Winefront Monthly Feb 05 "Damn gorgeous, that's what it is – 92pts"

Ralph Kyte-Powell, The Age Aug 05 "5 stars/wine of the week"

Selected for Qantas first class international flights 2008